

Council Directive of 26 June 1964 on health conditions for the
production and marketing of fresh meat (64/433/EEC) (repealed)

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ANNEX I

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SPECIAL CONDITIONS FOR THE APPROVAL OF SLAUGHTERHOUSES

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- A. Bovine animals over six weeks old
- B. Bovine animals under six weeks old
- C. Swine
- D. Sheep and goats
- E. Domestic solipeds
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- G.

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- A.
- B.

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ANNEX II

CHAPTER I

GENERAL CONDITIONS FOR APPROVAL OF LOW-CAPACITY ESTABLISHMENTS

CHAPTER II

SPECIAL CONDITIONS FOR THE APPROVAL OF LOW-CAPACITY SLAUGHTERHOUSES

Status: EU Directives are being published on this site to aid cross referencing from UK legislation. After
IP completion day (31 December 2020 11pm) no further amendments will be applied to this version.

ANNEX III

PROFESSIONAL QUALIFICATIONS OF AUXILIARIES

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